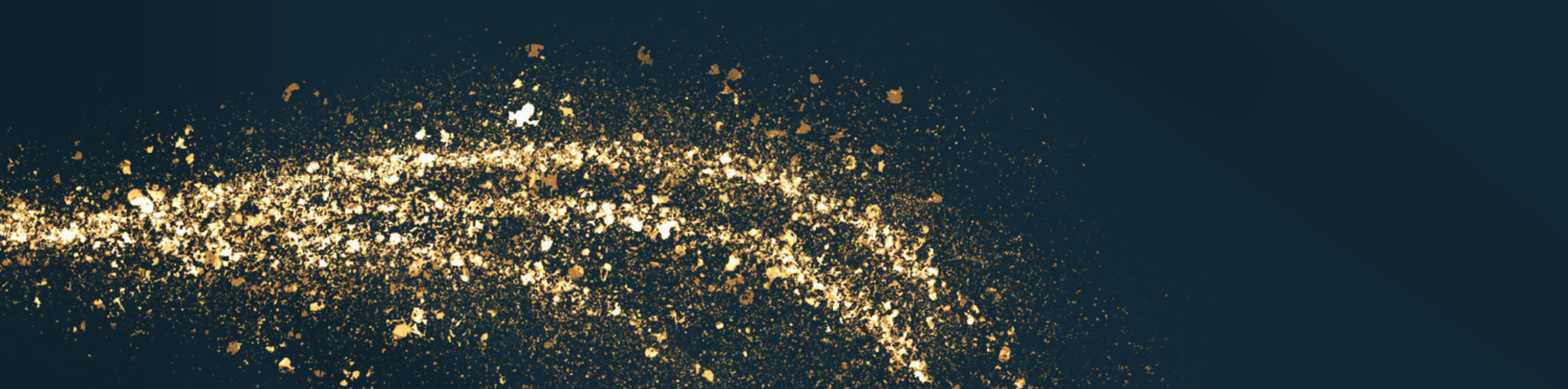


GOURMET FOOD PARLOUR

JOIN US FOR THE **HOLIDAY** SEASON





DUN LAOGHAIRE

Unit 3 Harbour Sq.
Crofton Road
Dun Laoghaire
Co. Dublin
A96 E9P7

DUNSHAUGHLIN

Fingal Court
Main St
Dunshaughlin
Co. Meath
A85 EC44

MALAHIDE

Gannon Park
Coast Road
Malahide
Co. Dublin
K36 YA97

SWORDS

North Street
Swords
Co. Dublin
K67 P825

SANTRY

Northwood Avenue
Northwood Plaza
Santry Demense
Santry, Dublin 9
D09 P832

SALTHILL

14 Lenaboy Gardens
Salthill
Galway
H91 A37N



+353 1 895 7565



reservations@gourmetfoodparlour.com



www.gourmetfoodparlour.com



GOURMET FOOD PARLOUR

THIS CHRISTMAS SEASON AT YOUR LOCAL GOURMET FOOD PARLOUR

Whether it's an end of year outing with your team, a Christmas catch up with friends, or you're just looking to have the family get-together somewhere where you won't have to do the cleaning-up afterwards. Gourmet Food Parlour has your Christmas covered this festive season!

WHAT WE PROVIDE

- Christmas Set Menus catering to groups of any size
- Locally Sourced Irish Artisan produce of exceptional quality
- Christmas at Home Hamper, prepared by our team for you to serve at home.
- Venue Hires in which to host your Christmas celebration
- Bookings for Breakfast, Lunch & Dinner
- Dedicated Reservations Team to assist with your booking
- Looking for something in particular? No problem, we're here to help.

Get in touch today and let us help you plan your Christmas event!

OUR TEAM

Email reservations@gourmetfoodparlour.com

Phone +353 1 895 7565

Christmas food and fare made for

you

CHRISTMAS LUNCH SET MENU

2 course €28 | 3 Course €32



Welcome drink on arrival - Prosecco, wine or Christmas Spritzer €7.50

Mains

Starters

SOUP OF THE DAY

Served with homemade brown bread.
[ask server][V]

BUFFALO CHICKEN WINGS

Celery sticks, blue cheese aioli.
[1.1, 4, 5, 8, 10, 11, 12, 14]

TORPEDO PRAWNS

Chili jam, charred lemon.
[1.1, 7.2]

CAJUN CHICKEN CAESAR SALAD

Baby gem, croutons, parmesan cloud,
basil caesar dressing.
[1.1, 4, 5, 6, 10]

BUFFALO TEMPURA CAULIFLOWER BITES

Tzatziki style vegan yoghurt dip.
[1.1, 8] [VE]

GFP ROAST

Roast turkey, homemade baked ham, brussels
sprouts, creamy mash potato, onion & sage stuffing,
chefs gravy.
[1.1, 4, 8, 10, 12, 14]

THAI STYLE PRAWN RED CURRY

Red curry, butterbean, red peppers, red potatoes,
fragrant basmati rice. (Vegan option available)
[8, 14, 15] [VE] [V] [GF]

GOURMET SMASH BURGER

Two premium Irish beef patties, American cheese,
caramelised onion, pickles, secret GFP sauce, brioche
bun, rustic fries, onion rings.
[1.1, 4, 5, 8, 10]

CAJUN CHICKEN QUESADILLAS

Cajun chicken, Monterey Jack cheese, tomato salsa,
guacamole & sour cream dips, rustic fries.
[1.1, 4, 5, 8, 12]

GRILLED HALLOUMI BURGER

Grilled halloumi cheese roasted red peppers Pico the
Gallio, crispy lettuce, cranberry mayonnaise served
with sweet fries.
[1.1, 4, 5, 8] [V]

Desserts

CHRISTMAS PUDDING

with custard cream.
[1.1, 2, 4, 5, 8, 12] [VE available]

APPLE CINNAMON CRUMBLE

served with vanilla ice cream.
[1.1, 4, 5]

BAILEY'S CHEESECAKE

with salt & caramel sauce.
[1.1, 4, 5, 12]

CHRISTMAS ROULADE

White chocolate raspberry
roulade, cranberry sauce, white
chocolate shavings.
[4, 5]



CHRISTMAS **DINNER** SET MENU



2 course €34 | 3 Course €39

Welcome drink on arrival - Prosecco, wine or Christmas Spritzer €7.50

Starters

BUFFALO CHICKEN WINGS

Served with celery sticks and blue cheese aioli.

[1.1, 4, 5, 8, 10, 11, 12, 14]

CARAMELISED BRIE ONION TART

Crushed pistachio, caramelised fig, chili honey. [1.1, 2.7, 4, 5, 12]

ROASTED RED PEPPER HUMMUS

Smoked paprika, artichoke heart, roasted chickpea, served with garlic & coriander flatbread. [1.1, 11]

[[VE] [GF] option available]

GOATS CHEESE BON-BON SALAD

Mixed baby lettuce, orange segments, roasted beetroot & beetroot puree, citrus dressing. [1.1, 4, 5, 12] [V]

PRAWN COCKTAIL SALAD

Lime & chili marinated tiger prawns, avocado, baby gem, red onion, cherry tomatoes, Bloody Mary dressing.

[4, 5, 7.2, 10]

HOMEMADE BRANDY & THYME

CHICKEN LIVER PÂTÉ

Vodka cranberry sauce, toasted rustic bread. [1.1, 4, 8, 12]

Mains

PREMIUM SLOW BRAISED BEEF

Slow braised feather blade, creamy mash potatoes, celeriac puree, baby carrots, red wine jus.

[4, 10, 12, 14]

CATCH OF THE WEEK

Fish special of the day.

CRISPY DUCK PAPPARDELLE

Pappardelle pasta, Shimeji mushrooms, sundried tomatoes in creamy parmesan sauce and tomato ragout topped with crispy duck. [1.1, 4, 5, 12]

GFP ROAST

Roast turkey, homemade baked ham, brussels sprouts, creamy mash potato, onion & sage stuffing, chefs gravy. [1.1, 4, 10, 12, 14]

CHICKEN SUPREME

Lemon & garlic roasted chicken supreme, smoked pancetta creamy mash potatoes, grilled green vegetable, thyme jus.

[4, 10, 11, 12, 14]

PORCINI & WILD MUSHROOM

BOURGUIGNON

Wild mushrooms, porcini bourguignon with roasted crushed chestnuts served with potato gnocchi. [1.1, 8, 12, 14][VE]

Desserts

CHRISTMAS PUDDING

Vanilla ice cream and warm custard cream.

(VE chocolate sauce available)

APPLE CINNAMON CRUMBLE

Vanilla ice cream.

[1.1, 4, 5]

BAILEY'S CHEESECAKE

Salt & caramel sauce.

CHRISTMAS ROULADE

Cranberry & honey sauce, white chocolate shavings.

[4, 5]

GELATO MARTINUCCI

PISTACHIO TRUFFLE

Ice cream tart stuffed with pistachio cream, topped with crushed pistachio, white chocolate sauce.

[1.1, 2.1, 2.7, 4, 5]

SWORDS FESTIVE TAPAS **DINNER** MENU

(sample menu)



Tapas

Welcome drink on arrival - Prosecco, wine or Christmas Spritzer €7.50

BUFFALO CHICKEN WINGS

Served with celery sticks and blue cheese aioli. [1.1, 4, 5, 8, 10, 11, 12, 14]

POTTED GOATS CHEESE

Topped with honey, candied walnuts, caramelised shallots and balsamic glaze served with toasted pave sourdough
(1,4,12) VEG available GF

NDUJA AND CHORIZO POTATOES

chilli, shallot and white wine glaze finished with spring onion
(1.1)

SLOW COOKED PORK BELLY BITES

served with caramelised apple compote, black garlic aioli, and fresh apple
(1.1,5,12,14) available GF

WILD MUSHROOM ARANCINI

Wild mushroom Arancini

ASPARAGUS CAPRESE

grilled asparagus topped with fresh buffalo mozzarella, roasted cherry tomatoes, toasted hazelnuts and a fresh basil pesto
(2.1,4) VEG, GF

CHAU SUI PORK BAU BUN

Pickled slaw, kimchi aioli, spring onion and sesame seed
(1.1,4,11,12)

Large Plates

8OZ RUMP STEAK FRITES

served with rustic fries, a house side salad, and homemade chimichurri
(1,4,12) €26.00

SLOW COOKED PORK BELLY

whole grain mustard buttered potatoes, apple compote and black pudding crumb, crispy shallot, sriracha
(1,4,5,12)

DUBLIN BAY ROPE GROWN IRISH

MUSSELS

shallot white wine sauce, finished with tarragon and served rustic fries, seared lemon and homemade Guinness bread
(1,4,9.1)

THAI RED CURRY

Sweet potato, roasted red peppers, fragrant basmati rice (6) VE GF
add chicken +€3 / add prawns +€4

Boards

FISH BOARD

Prawns sautéed in Nudja butter and parsley, deep fried haddock fillets, rope grown mussels in a white wine and tarragon cream sauce, crispy fried calamari served with tartar sauce, lemon aioli and homemade Guinness bread
(1,4,7,2,9,9.3)

MEAT AND CHEESE BOARD

Spicy Spanish chorizo, coppa, Parma ham, Cashel blue, Porterhouse cheddar, Tipperary brie, smoked almonds, fig and bacon chutney, olives served with a selection of breads and crackers
[1.1,4,12]

Sides

OLIVES

BREADS & DIPS (1)

SMOKED ALMONDS (2.1)

ROCKET SALAD (12)

AVOCADO SALAD

(10,12)



CHRISTMAS DINNER AT HOME HAMPER

*Made at our place, enjoyed at yours
(and there will be enough for turkey and ham sambos:)*

Option 1 / Two Courses (Starter & Main or Main & Dessert)

€210 - Serves 4-6 People

€260 - Serves 6-8 People

Option 2 / Three Courses (Starter, Main & Dessert)

€250 - Serves 4-6 People

€310 - Serves 6-8 People

Option 3 / Two Courses & Wines (Starter & Main or Main & Dessert)

€275- Serves 4-6 People (3x bottles wine - 1 white, 1 red & 1 sparkling)

€360 - Serves 6-8 People (6x bottles wine - 2 white, 2 red & 2 sparkling)

Option 4 / Three Courses & Wines (Starter, Main & Dessert)

€310 - Serves 4-6 People (3x bottles wine - 1 white, 1 red & 1 sparkling)

€420 - Serves 6-8 People (6x bottles wine - 2 white, 2 red & 2 sparkling)

White Wine - Opawa Sauvignon Blanc, Marlborough New Zealand

Red Wine - Doppio Passo, Primitivo, Puglia, Italy [12]

Sparkling - Santa Margherita Frizzante Onda Doc [12]

ALLERGENS KEY

1. GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats) 2. NUTS (2.1 Almonds 2.2 Hazelnuts 2.3 Walnuts 2.4 Cashews
2.5 Pecan Nuts 2.6 Brazil Nuts 2.7 Pistachio Nuts 2.8 Macadamia/Queensland nut) 3. PEANUTS 4. MILK 5. EGGS 6. FISH
7. CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish) 8. SOYBEANS 9. MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails)
10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE & SULPHITES 13. LUPIN 14. CELERY
[GF] GLUTEN FREE • [V] VEGETARIAN • [VE] VEGAN

All precaution is taken while preparing food in our kitchens. Our kitchen is NOT a nut and gluten free environment

PLEASE NOTE

GFP only works with the highest quality purveyors to provide an unrivalled catering experience to your guests.

As we strive to provide the freshest of ingredients for our seasonal menus, food items and pricing listed is subject to change at any time.

Please enquire with our GFP Reservations representative for guidance and T&C's

GOURMET
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GROUP BOOKINGS

Enjoy the intimacy of one of our Parlour rooms for you and your guests at our Santry, Swords & Dun Laoghaire restaurants.

Looking to make a large booking to dine in style? Why not book a table at one of our six restaurants - Malahide, Dunshaughlin, Salthill, Swords, Santry and Dun Laoghaire.

reservations@gourmetfoodparlour.com

GOURMET AT HOME

Prepared by our catering team for you to heat and serve at home. Our Gourmet at Home Hamper lets us take the stress out of your Christmas day.

GFP Christmas at Home: A full Christmas dinner banquette.

linda@gourmetfoodparlour.com

#GFP VOUCHERS

For the Foodie in your life, a Gourmet Food Parlour gift card makes the ideal Christmas Present.

Purchase in restaurant at your local Gourmet Food Parlour or online at www.gourmetfoodparlour.com

CHRISTMAS CATERING

Get in touch today and let us help you plan your Christmas event!

Catering for groups of all sizes with delivery to your home, office, or venue . A unique Christmas Set Menu of restaurant quality food prepared by a team of dedicated Gourmet Food Parlour Chefs.

catering@gourmetfoodparlour.com

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CHRISTMAS
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A Gourmet Food Parlour
Christmas menu just for *you*

We're now accepting reservations for Christmas 2024.

reservations@gourmetfoodparlour.com

For more information please call +353 1 895 7565

@gourmetfoodparlour
www.gourmetfoodparlour.com

**GOURMET
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